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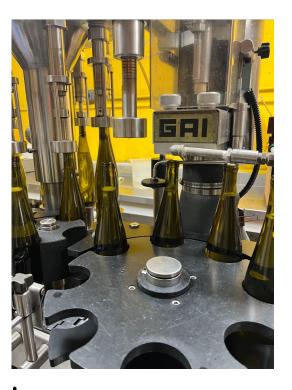
As March comes to a close, we are finishing pruning. March is also the last chance for the vineyard crew to take their "foot off the gas," and we are taking advantage of the opportunity to attend trade shows and conferences to look at fun toys, learn new techniques, and connect with other growers. Next month, our workload will increase exponentially, so we are busy planning for what will be a very full year.

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During the first weeks of March we finished our current phase of bottling with the Semi-Dry Riesling. The Riesling Bubble has also traveled to Lakewood to get carbonated. The rest of the month should be relatively quiet while we plan out the next round of bottling.

The Dry Riesling 2022 has finished fermentation and will be aging on its lees for the next few months to help with mouthfeel and to further complexity. We have low stock on the <u>Dry Riesling 2021</u>, so be sure to order to have some on hand before the 2022 is ready for the tasting room!





END OF VINTAGE



Almost sold out. Stock up before this vintage is gone for good.

Dry Riesling 2021

111

TASTING ROOM NEWS

Job Opportunities

Atwater offers fabulous, award-winning wine, amazing co-workers, and one of the best views of Seneca Lake! We'd love you to join our team. The following positions are currently available:

Tasting Room Associates

We are looking for part-time team members to join us who are outgoing, enthusiastic regarding hospitality, and passionate about wine. Our winery provides curated indoor tasting experiences and a large outdoor space for guests to enjoy wine flights and wine by the glass or bottle. This position requires applicants to have some knowledge of wine as well as an eagerness to learn. Applicants should be dedicated to providing excellent customer service as they engage with and enlighten guests. Flexible schedule with weekends and holidays required. Must be of legal drinking age and have reliable transportation.

Bartenders

Atwater Vineyards is seeking part-time bartenders for our outdoor "Vista Bar" complete with two patios for guests to enjoy wine flights, wine by the glass or bottle, and other NYS products. The bar looks out over a panoramic view of our rolling vineyards and Seneca Lake to the West. Applicants should be energetic, friendly, and outgoing with some knowledge of wine encouraged but not necessary. We are a hospitality-driven winery and are looking for applicants who genuinely enjoy speaking with people. Someone who is passionate, with an open mind, and eagerness to learn about wine and cocktails is ideal.

Click on the job titles to go to the full job descriptions. Please complete the <u>online</u> <u>application</u> for consideration.

Educational Wine Tasting Series

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Don't miss our next Educational Wine Tasting, featuring orange wines, on Saturday, March 25! "Orange" or skin-fermented wines, using one of the oldest wine-making techniques, are produced around the world from a wide array of grape varieties. We will taste several excellent expressions of skin-fermented "orange" wines as we explore the many nuances of this esteemed and revered style. Featuring a sample of Atwater's skin-fermented wines from our library.

> Saturdays 7:00-9:00 p.m.

3/25 | Orange Wine 4/8 | Riesling 4/22 | Chardonnay 5/6 | Champagne & "Traditional Method" 5/20 | Rosé

EDUCATIONAL WINE TASTING TICKETS

Past Issues

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----- I | I | -------CLUB HOUSE

George will be releasing limited stock library wines exclusively for the wine club in the upcoming weeks. Visit the tasting room and keep an eye on the website for these treasures.

WINE CLUB EXCLUSIVES

Wine club members receive early access to many of our wines, exclusive club releases, and special library wines. Interested in joining or giving a membership as a gift? Visit the link below!

EXPLORE OUR WINE CLUBS

· | | | |

UPCOMING EVENTS

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Saturday, March 25 7:00-9:00 p.m.

Thursday, March 30 5:00-8:00 p.m.

Monday, April 3

Thursday, April 6 6:00-8:00 p.m.

Saturday, April 8 7:00-9:00 p.m.

Thursday, April 13 6:00-8:00 p.m.

Thursday, April 20 6:00-8:00 p.m.

Saturday, April 22 7:00-9:00 p.m.

Thursday, April 27 6:00-8:00 p.m.

Thursday, May 4 6:00-8:00 p.m.

Saturday, May 6 7:00-9:00 p.m.

Thursday, May 11 6:00-8:00 p.m.

Saturday, May 13 -Sunday, May 14

Thursday, May 18 6:00-8:00 p.m.

Saturday, May 20 7:00-9:00 p.m. <u>Atwater Educational Wine Tasting:</u> <u>Orange Wine</u>

Atwater After Hours Singer-Songwriter Series with Sarah Noell

Spring Hours Begin Open Daily, 11:00 a.m. to 6:00 p.m.

Atwater After Hours Singer-Songwriter Series with Robert Beck

<u>Atwater Educational Wine Tasting:</u> <u>Riesling</u>

Atwater After Hours Singer-Songwriter Series with Oliver Burdo

Atwater After Hours Pub Night: Bring Your Own Vinyl

<u>Atwater Educational Wine Tasting:</u> <u>Chardonnay</u>

Atwater After Hours Singer-Songwriter Series with Lora Pendleton

Atwater After Hours Singer-Songwriter Series with Joe Lule

<u>Atwater Educational Wine Tasting:</u> <u>Champagne & Traditional Method</u>

Atwater After Hours Singer-Songwriter Series with Rachel Beverly

Club Exclusive Pick-up Weekend

Atwater After Hours Singer-Songwriter Series with Rev Ezra

<u>Atwater Educational Wine Tasting:</u> <u>Rosé</u>

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	Check out	Interested in an overnight visit? available lodging from our <u>business partners</u> .	
	SP	RING HOURS BEGIN MONDAY, APRIL 3 Open Daily 11:00 a.m. to 6:00 p.m.	
		MAKE A TASTING RESERVATION	
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	We'd love	e to see your posts on social media! Please tag us #atwaterwine.	
		f Share 🖾 Forward 🔞 Pin	
	Must be	21+ to click this email, browse our website, and purchase wine. Adult signature required on all shipments.	

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